

# DINNERLY



## July Dessert Special!

### No-Churn Rocky Road Ice Cream



20 minutes



2 Servings

Using a no-churn method – just whip cream and freeze – we've made ice cream-making easy, foolproof and special equipment-free! Studded with milk choc chips, mini marshmallows and salted roasted peanuts, it's everything you love about rocky road in a comforting chocolate base – and the perfect companion to curling up on the couch.



## WHAT WE SEND

- 50g milk chocolate chips <sup>7</sup>
- 40g peanuts <sup>5</sup>
- 30g raisins
- 200g mini marshmallows
- 250ml thickened cream <sup>6,7</sup>
- 30g Dutch cocoa
- 150g icing sugar <sup>17</sup>

\* The remainder of this ingredient won't be used in this recipe.

## WHAT YOU NEED

- your favourite ice cream bowls

## TOOLS

- sieve
- electric beaters
- 750ml (3 cup) loaf pan
- plastic wrap

Our veggies come straight from the farm, so please wash them before cooking.

## COOKING TIP

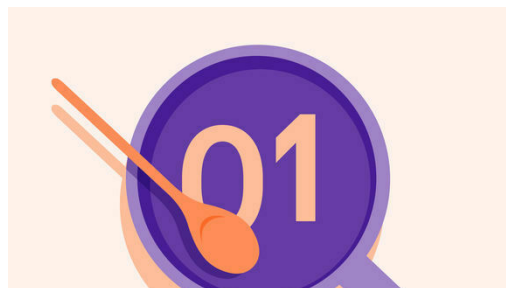
Plan this recipe ahead. While prep time is around 20 minutes, you'll need 4-6 hours freezing time.

## ALLERGENS

Peanuts (5), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens.

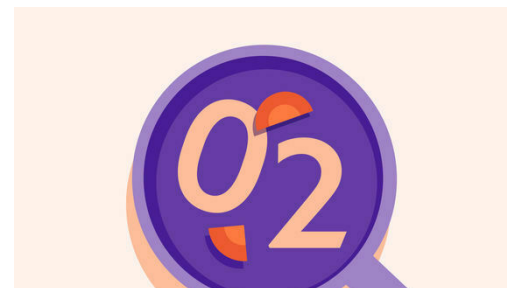
## NUTRITION PER SERVING

Energy 545kcal, Fat 32.1g, Carbs 59.1g, Proteins 7.4g



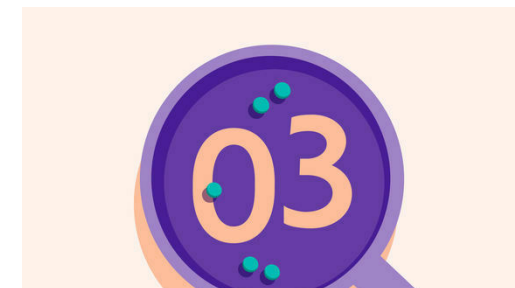
### 1. Prep ingredients

Put the cream in the fridge for a few hours to chill (see Kitchen 101). Combine the **chocolate chips, peanuts, raisins** and **half the marshmallows\*** in a bowl.



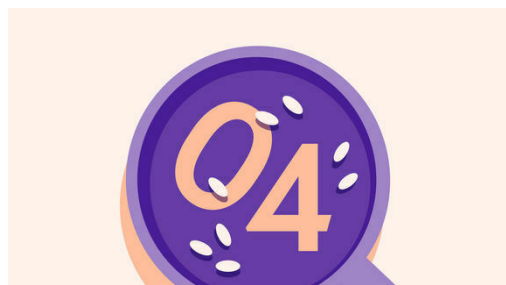
### 2. Whip chocolate cream

Put the **chilled cream** in a large bowl, sift over **30g (¼ cup) cocoa** and **75g (½ cup) icing sugar\*** and beat with electric beaters until soft peaks form.



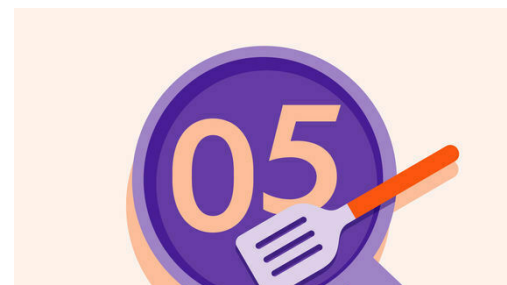
### 3. Add marshmallow mixture

Reserve **¼ cup marshmallow mixture** for decorating. Add the **remaining marshmallow mixture** to the chocolate cream and gently fold to combine.



### 4. Freeze ice cream

Spoon the mixture into a 750ml (3 cup) loaf pan and smooth the surface. Scatter over the **reserved marshmallow mixture**. Cover with plastic wrap and freeze for 4-6 hrs until frozen.



### 5. Serve up

Remove the **ice cream** from the freezer and stand for 5 mins to soften slightly. Scoop into bowls and enjoy! **Serves 3-4.**



### 6. Kitchen 101

Our cream can live either in the fridge or in the pantry, but to ensure it whips easily and holds its shape, chill before use.